

Parusso

*Brut Rosé Metodo Classico*



In a quest to rediscover and revive old traditions, Parusso's "Metodo Classico" is a Nebbiolo-based sparkling wine that represents a part of the centuries-old tradition of Italian and Piemontese sparkling wine production. The grapes are harvested in mid-September and then left to rest in the cellar for a few days at controlled temperature and humidity. The must does not spend time with the skins and only the best part of the must is used - mosto fiore. Fermentation occurs with the presence of indigenous yeasts. The tirage occurs adding the yeast in order to obtain the "prise de mousse" in bottle. It ages in cellar, on its lees, for 36 months before disgorgement.

Grape varieties : Nebbiolo

Altitude : 270 - 300m ASL

Vineyard age : 15-20 years old

Exposure : South to South/West

Soil : Clayey-marl-sandy soil

Alcohol : 12.5%

Tasting notes :

The bubbles are very fine and persistent, with notes of mature fruit, apricot, strawberry, and apple. Well balanced on the palate with enough acidity and structure to make it an ideal pairing for spicy foods or shellfish.

Press Notes

The Wine Advocate

2015	93 points
2014	91 points

James Suckling

2013	91 points
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AG Vinous

2017	91 points
2016	92 points

Wine Enthusiast

2017	90 points
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Wine & Spirits

2014	90 points
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